



Golden Air Fryer Pizza Rolls: A Fun and Cheesy Snack You'll Love

Description

Whether you're planning a party, craving a fun family snack, or looking for a quick weeknight treat, these Air Fryer Pizza Rolls are a total crowd-pleaser. Think crispy golden crusts, gooey cheese, and that perfect hit of zesty pizza sauce—all rolled into a bite-sized snack that comes together in minutes.

I still remember the first time I made these: it was a Friday night, movie queued up, and all I wanted was something warm, cheesy, and comforting. A quick rummage through the fridge led to a roll of dough, some leftover pepperoni, and a jar of pizza sauce. The air fryer did the rest. Since then, they've become my go-to snack for lazy nights, unexpected guests, and everything in between.

Let's dive into how to make these irresistible bites.

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Ingredients You'll Need

- **Pizza dough** (store-bought or homemade)
- **Pizza sauce**
- **Shredded mozzarella cheese**
- **Pepperoni** (or your preferred toppings: mushrooms, olives, cooked sausage, etc.)
- **Flour**, for rolling the dough
- **Non-stick cooking spray**

How to Make Air Fryer Pizza Rolls

1. Prep the Dough

Start by lightly flouring your work surface. Roll out the pizza dough to about **1/4-inch thick**. You want it thin enough to crisp up but sturdy enough to hold the filling. Cut the dough into **3-inch squares**—perfect for snacking.

2. Add the Fillings

In the center of each square, add a small spoonful of pizza sauce. Then, sprinkle **shredded mozzarella cheese** over the sauce and top it with **pepperoni** or your favorite toppings. Be careful not to overfill; a little goes a long way.

3. Fold and Seal

Fold each dough square diagonally to form a **triangle**. Press the edges with a fork to seal them—this keeps all that gooey goodness inside while they cook.

4. Preheat the Air Fryer

Preheat your air fryer to **375°F (190°C)** for about **5 minutes**. This ensures even cooking and that golden, crispy finish.

5. Cook the Pizza Rolls

Spray the air fryer basket with **non-stick cooking spray**. Place the rolls inside in a single layer—don't overcrowd them! Cook for **8 minutes**, or until the dough is golden brown and the cheese is melted inside.

6. Serve with Sauce

Serve the hot pizza rolls immediately with a side of **warm pizza sauce** or **ranch dressing** for dipping. Perfect finger food for any occasion!

❗ Tips for the Best Pizza Rolls

- **Seal well:** Press the edges firmly with a fork to avoid leaking cheese or sauce.
- **Customize:** Swap pepperoni for cooked mushrooms, olives, jalapeños, or even pineapple for a Hawaiian twist.
- **Freeze-friendly:** You can make a big batch and freeze the uncooked rolls. Just air fry straight from frozen for about 10–12 minutes.

🌟 Why You'll Love This Recipe

- **Quick & easy:** From prep to plate in under 30 minutes.
- **Kid-friendly:** Perfect for lunchboxes or after-school snacks.
- **Great for parties:** Bite-sized and crowd-pleasing.
- **Versatile:** Endless possibilities for fillings and sauces.

❗ Storage & Reheating

Got leftovers? Store cooled pizza rolls in an airtight container in the fridge for up to **3 days**. To reheat, just pop them back into the air fryer at 350°F for **3-4 minutes** until crisp again.

Final Bite

Air Fryer Pizza Rolls are everything you love about pizza in a crispy, cheesy, poppable package. Whether you're hosting game night, treating the kids, or just feeding your own snack craving, this recipe is a keeper.

Category

1. Air Fryer Recipes

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